



Spring 2013

Foxy News

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Meet Damien



**from top: Jill Noble
and Tim Jones**

Double Vision

Visual diaries from a Central Victorian landscape.

Paintings by Jill Noble

Sculpture & prints by Tim Jones

October 4 – December 2, 2013

Cellar Door Gallery

An exhibition which explores two different perspectives. Two contemporary artists, friends & neighbours, living a shared experience. Two different visions from the same country.

Opening night

Saturday October 5, 2013, 5.30 – 7.30 pm

Tim Jones, sculptor and printer lives at the foot of the atmospheric and omnipresent hanging rock in the Macedon ranges, surrounded by granite and ancient trees; while Jill Noble works and lives 10 km down the road amongst open landscape vistas, ranges and rambling farmlands, north of the township of Lancefield.

Jill Noble's work is predominately landscape inspired, reduced to a simplified language of real and invented figurative symbols. Real perspective is replaced by flattened spatial planes. The invented space is created by a carefully considered relationship between negative & positive forms. Arrangement & reduction is crucial in her aesthetic decision making. The incentive comes from real life observations, from a grand open vista to the humble corner paddock with the ubiquitous farm shed. Above all, her considerations are form, space and colour & their endless arrangement potential.



Referencing European folkloric traditions, Tim Jones depicts dreamlike forests, moonlit lakes and fantastic characters in his intricate woodblock engravings and sculptures. Jones uses the dark and light dichotomy afforded by the woodblock print to evoke the positive and negative characteristics of the classical European wooded landscape. Utilising the language of narrative illustration, he invites the viewer to explore the scenes depicted, often hiding mythical creatures and romantic figures in the shadows.



Sheila Smith

Through My Eyes

Paintings by Sheila Smith

September 2 – October 3, 2013

Cellar Door Gallery

Opening night

Saturday September 7, 2013, 5:30 – 7:30 pm

Shelia Smith is a UK born artist who has lived and worked in Adelaide since 1965. Her decade-long foray into painting has allowed her to experiment with different genres through the use of both oils and acrylics. Sheila uses simple elements to recreate life, inspired by her love of natural things.

Shelia's formative years, spent experimenting with pottery, leatherwork, quilting and jewellery design and have contributed to her passion for art and her interest in the many creative possibilities inspired by using different media. Come and support Sheila's first solo show.

Refer a Friend

If you recommend our Circle club to a friend and they become a member, each of you will receive \$50 off your next order of a dozen or more wines. There is no limit to this special reward, so feel free to join up as many friends as you like!



Where the quality never ends!

Spring 2013 Mixed Dozens

If you require any changes to your mix or would like to add to your order please contact us by **Tuesday 27th August** as dispatch will start on **Wednesday 28th August**.

Those who have ordered single variety dozens for Spring will receive them at the same time. If your credit card has changed or expired please contact us so you don't miss out.



**The Fox Creek Circle
Mixed Dozens
for Spring 2013
are listed here.**

White Dozen

Mail Order

\$208.50

Fox Creek Circle

\$177.00 (delivered)



- 2011 Shadow's run Sauvignon Blanc
- 2011 Shadow's run Unwooded Chardonnay
- 2012 Chardonnay
- 2012 Sauvignon Blanc
- 2012 Verdelho
- 2012 Vermentino



Red Dozen

Mail Order

\$292.00

Fox Creek Circle

\$254.50 (delivered)



- 2012 Red Baron Shiraz
- 2011 Shiraz-Grenache-Mourvedre
- 2011 Duet Cabernet Sauvignon Merlot
- 2011 Shadow's Run Shiraz-Cabernet Sauvignon
- 2011 JSM Shiraz-Cabernet Sauvignon-Cabernet Franc
- 2011 Short Row Shiraz
- 2011 Mourvedre-Grenache
- 2011 Reserve Shiraz



Mixed Dozen

Mail Order

\$240.50

Fox Creek Circle

\$210.00 (delivered)



- 2011 Shadow's Run Unwooded Chardonnay
- 2012 Sauvignon Blanc
- 2012 Verdelho
- 2012 Vermentino
- 2012 Red Baron Shiraz
- 2011 Shadow's Run Shiraz-Cabernet Sauvignon
- 2011 Duet Cabernet Sauvignon Merlot
- 2011 JSM Shiraz-Cabernet Sauvignon-Cabernet Franc
- 2011 Short Row Shiraz
- 2011 Mourvedre-Grenache



New Releases

2011 Reserve Shiraz

As most of you know our Reserve Shiraz represents the very best Fox Creek has to offer. Vintage 2011 in McLaren Vale provided us with a cool ripening and harvest season which in turn provided us with shiraz that had a predominately red fruit profile (rather than the usual black fruit dominance), crisper acidity and more elegant structural tannins resulting in a very elegant wine with great balance. The fruit was sourced from selected premium McLaren Vale vineyard blocks with a range of soil types that contribute to the structural and flavour complexity. Soils include Bay of Biscay clay, grey loam, and red gravels.

This rich and elegant Shiraz features aromas of red cherries and plum fruit layered with smoked salami, fresh toast, milk chocolate and a spicy mix of cinnamon, black cardamom and black pepper. The palate is full flavoured with plums, black cherries and raspberries with blackberries and vanilla cream filling out the mid palate. The wine finishes with great balance and elegance, and is characterised by milk chocolate, toasty caramel oak and vibrant, youthful grape tannins. These tannins give the wine excellent length and will become richer and soften as the wine ages.

Currently a vibrant, youthful and punchy wine screaming with potential, the seamless integration of oak tannins means the wine is still approachable while young although it will reward careful cellaring and become richer, more stylish and elegant with time in bottle. If decanted for 2 hours prior to consumption the wine will open up and express its rich aromas and flavours. "An exquisite accompaniment for full flavoured food, but sufficiently complex and satisfying to be savoured on its own." says winemaker Scott Zrna. Having

already been awarded a Trophy and four Gold Medals, along with a 5 Star rating in Winestate Magazine 'World's Greatest Shiraz Challenge' Sept/Oct 2013, the 2011 vintage has already excelled prior to release and we expect it to be continually exceptional through to 2024.

2011 Fox Creek Circle Mourvedre-Grenache

Our new release Circle wine has a juicy palate of strawberries, raspberry and confectionary redskin, beautifully finished by textural, slightly dusty tannins that have great structure and length. Grenache and Mourvedre grapes were harvested unusually late in mid-April and fermented on skins for 8 days before being pressed to 1 to 5 year old, predominately French puncheons. A slow gentle maturation in large format oak has enhanced the wines' mouthfeel and texture without swamping the wine with oak characters. The composition of the wine is Mourvedre 60% and Grenache 40%. This vibrant, stylish and textural wine has immediate appeal and is an easy match with food. The crisp acid and firm textural tannin will soften and integrate over the next 3 to 5 years in bottle.

2012 Red Baron Shiraz

This vibrant, purple Shiraz displays intense aromas of mulberries, plums and black cherries and its creamy vanilla mid palate is complemented by hints of toast and dark chocolate. The youthful tannins complete the vibrant experience with an injection of fresh toasty oak on the finish. Moderate temperatures during ripening in Feb and March preserved the bright colour and provided the powerful, dark berry fruit flavour profile. Most batches spend part of their maturation time in old French and American oak. This wine is made to be enjoyed now while it is fresh, young and fruity. This vintage has already proven its value for money pedigree by winning two Gold Medals and 4.5 Stars in Winestate Magazine 'World's Greatest Shiraz Challenge' Sept/Oct 2013.

2011 Shadow's run Shiraz-Cabernet Sauvignon

A soft, rich and balanced blend of blackberry, red berry and Satsuma plum fruit flavours complemented by a milk chocolate laced strawberry and cream mid palate. This ripe, juicy and elegant blend of Shiraz and Cabernet Sauvignon finishes with vibrant youthful tannins, leaving the palate clean, refreshed and looking for the next sip. This wine has been crafted for enjoyment now and will also mature over the next 2-3 years under good cellaring conditions.



New Releases: 2011 Reserve Shiraz, 2011 Fox Creek Circle Mourvedre-Grenache, 2012 Red Baron Shiraz, 2011 Shadow's run Shiraz-Cabernet Sauvignon



Damien Carbury Gardener Extraordinaire

You've heard of flying winemakers, well at Fox Creek we have a flying gardener. The only gardener or person we know who has a Platinum Frequent Flyer card and finds nothing more enjoyable than the journey. Enter stage left, Damien who flies from his current residence in the beautiful hinterlands, south of Sydney to lovingly tend the gardens at Fox Creek every week or so. Such is his loyalty and respect for the matriarch of the vineyards, Helen Watts, or "his Helen" as he refers to her. A graduate lawyer, seeking escape from the confines of the 'legal system' he came in pursuit of more honest, physically rewarding toil; a tidy escape from the criminal world. Damien is pictured here with one of his many loved pets, Wellington, who honed his superior digging skills in the Fox Creek garden, just like his owner.

Thank you Damien from everyone who has visited our Cellar Door and enjoyed your handiwork!



Running 100km in the Blue Mountains once was seen as naïve, the second time – simply crazy!

Paul Rogers
CEO

Before I knew it, I was toeing the start line with 1,000 other runners. My coach and I had worked hard to make sure I was ready for the challenge so I was pumped and ready to go! Leaving the start line, my race plan was set with a goal to finish in 18 hours or less. During the race the worst case scenario occurred, I got cramp. This was NOT what I had planned for and I couldn't believe that it occurred only two hours into the race. I persevered but had to walk the last 10kms to the finish. Despite this I still managed to cross the finish line in 17 hours 44 minutes which was 7 hours 20 minutes quicker than the previous year and I was still feeling strong, with plenty left in the tank. I am pleased to say that I achieved my goal and received the revered 'TNF100 Bronze Belt Buckle' for finishing the race under 20 hours.

Scott Zrna
Chief Winemaker

Fox Creek Reserve Shiraz Vertical Tasting 2001 – 2011

With the release of our 2011 Reserve Shiraz our chief winemaker Scott Zrna thought it was time to review some back vintages to give you an indication of how these wines are ageing for those fortunate to have some in your cellar. Remember that these recommendations are based on Scott's taste and that storage conditions will always influence cellared wines.

2001 Reserve Shiraz

Colour: Brick red.

Nose: Jubey fruit, spicy, medicinal characters, hint of cedar & cinnamon.

Palate: Concentrated confectionary fruit, great mid palate structure, toasty oak length & cherry chocolate finish.

Drinking: Nearing the end of its window – examine cellared stock in the next few months.

2002 Reserve Shiraz

Colour: Brick red.

Nose: Chocolate, spearmint & vanilla with cinnamon & herbal notes.

Palate: Red cherry & plum conserve; rich, full & long palate with choc mint, dark chocolate & balanced, integrated tannins.

Drinking: At the peak of its window –drink now through to the next year.

2003 Reserve Shiraz

Not Produced.

2004 Reserve Shiraz

Colour: Deep red.

Nose: Lifted vibrant cherry, blackberry, plum with hints of cinnamon & nutmeg.

Palate: Intense red fruits, strawberry & cream mid palate, multi-layered, mixed spice & textural oak finish.

Drinking: Sitting mid window – drinkable for at least another 3-5 years.

2005 Reserve Shiraz

Colour: Deep black/red.

Nose: Stewed rhubarb, black cherry & blackcurrant overlying medicinal/herbal characters, black cardamom & nigella.

Palate: Concentrated confectionary, black fruit & creamy vanilla mid palate with great focus & length with integrated & powerful tannins.

Drinking: Winemaker's personal favourite. Sitting mid window – will show more elegance over the next 3-5 years.

2006 Reserve Shiraz

Colour: Intense, bright red.

Nose: Red cherry, brown spice, milk chocolate & crème brulee.

Palate: Fresh plum, red cherry & chocolate-vanilla mid palate with a tacky, tannin finish.

Drinking: Sitting mid window but in a transitional lull – check back in 6-12 months, it will continue to develop over the next 5+ years.

2007 Reserve Shiraz

Colour: Deep red.

Nose: Red berry coulis, vanilla bean, cedar & sandalwood.

Palate: Concentrated red cherry, raspberry & creamy vanilla mid palate, great length & palate weight due to the firm acid & textural tannin.

Drinking: Early into its window –very drinkable now after a lull 8 months ago, it will continue to develop over the next 4-6 years.

2008 Reserve Shiraz

Colour: Deep purple/black.

Nose: Ripe, fleshy plums, black cherry, mulberry, vanilla custard, brown spice & buttered toast.

Palate: Black cherry & plums, luscious custard mid palate, firm but balanced tannins, flavours persist long after the wine has disappeared.

Drinking: Early into its window –very drinkable now or look at in 6-8 years for those who like a bit of age.

2009 Reserve Shiraz

Colour: Deep purple.

Nose: Herbal leafy nettles, spicy plums & caramelised raw sugar.

Palate: Fleshy plum & berry fruit, creamy mid palate finished off with firm, gritty tannins.

Drinking: Early into its window –look at in 6-12 months and beyond for more palate-weight and integration.

2010 Reserve Shiraz

Colour: Inky purple.

Nose: Black cherry & raspberry, creamy vanilla bean, cedar & black cardamom.

Palate: Red berry fruits lead into a strawberry & cream mid palate with supple, seamless tannins & great length.

Drinking: Early into its window –probably the vintage of the decade with at least another decade left in it.

2011 Reserve Shiraz

Colour: Vivid purple/red.

Nose: Plums, red berry, cherry, chocolate & crème caramel.

Palate: Plums, raspberry, strawberry & vanilla crème mid palate with hints of cinnamon & nutmeg. Crisp acid & youthful tannins underpin the structure of this vibrant but elegant wine.

Drinking: Window is just open – one to develop over the next 12 years.



Rich, Slow Braised Beef Cheeks

by chef and warehouse/production

manager, Chris Steinhoff

Ingredients

- 4 beef cheeks, trimmed of excess fat
- 1 large onion, finely chopped
- 1 large carrot, finely chopped
- 1 large celery stalk, finely chopped
- 1 bunch baby carrots
- 2 cups beef stock
- 1 x 750ml bottle Red Baron Shiraz
- 1 x 440g can chopped tomatoes including juice
- 1 x 140g tub tomato paste
- 4 tablespoons extra-virgin olive oil
- 1 tablespoon sugar
- 2 tablespoons plain flour or gluten-free plain flour
- Mixed fresh or dried herbs (rosemary/parsley/oregano/bay leaves for example)
- plus extra parsley to serve
- 4-6 whole garlic cloves, peeled
- Salt and pepper to taste
- Potatoes for mashing to serve with the beef cheeks
- 50 grams butter
- ½ cup milk

Method

Marinate beef cheeks in Red Baron Shiraz x 750ml overnight, (3 to 4 hrs would do at a pinch, use a non metallic bowl for this). Remove beef cheeks from marinade and pat dry, (reserve the marinade), dust beef in flour seasoned with salt and pepper. Add the reserved marinade to a saucepan and reduce by half.

In a frying pan heat ½ the olive oil and add finely chopped onion, celery and carrot. Sauté until softened, (save this fry pan for cooking the beef later). Season with a little salt and pepper and place into the bottom of the slow cooker or heavy based pot. Pop in the whole, peeled garlic cloves and turn slow cooker on to low setting. Lay fresh or dried herbs on top of sautéed vegetables.

Heat the remaining ½ olive oil in the same fry pan used to sauté the vegetables, brown the beef cheeks and cook until browned all over. Remove from pan and lay on top of herbs in the slow cooker/heavy pot.

Add tomato paste to the fry pan and cook over low heat till warmed through, add beef stock and heat through, then add the sugar and canned chopped tomatoes and heat through.

Add the warmed combined tomato paste, chopped tomatoes, beef stock mix and the reduced red wine (marinade) to the slow cooker/heavy pot, (bring heavy based pot to slow simmer).

Cook for 6 hrs. Add the whole, washed baby carrots 1½ hours before serving.



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Fox Creek Circle

Circle Members
don't forget

If you have an order
for Spring dispatch
please don't forget
our cut off date
for any changes is
Tuesday 27th
August 2013.

Also, if your credit
card has changed or
expired please
contact us so you
don't miss out on
your wine delivery.

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